

# Mexicali Corn

Meal Components: Vegetable, Vegetable - Starchy

Side Dishes, I-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Canned low-sodium liquid pack whole-kernel corn	4 lb 2 oz	2 qt 2 2/3 cups (1 No. 10 can)	8 lb 4 oz	1 gal 1 3/8 qt (2 No. 10 cans)	1. Combine corn, green peppers, and onions.
OR	OR	OR	OR	OR	
Frozen whole-kernel corn	3 lb 12 oz	2 qt 2 1/2 cups	7 lb 8 oz	1 gal 1 1/4 qt	
*Fresh green pepper, finely chopped	8 oz	1 1/2 cups 2 Tbsp	1 lb	3 1/2 cups	2. To steam: Place corn mixture in steamtable pans (12" x 20" x 2 1/2"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Heat uncovered, in steamer at 5 lb pressure. For canned corn, heat 4-8 minutes. For frozen corn, heat 9-13 minutes. To heat:
*Fresh onions, chopped	6 oz	1 cup	12 oz	2 cups	
OR	OR	OR	OR	OR	
Dehydrated onions	1 oz	1/2 cup	2 oz	1 cup	

Canned chopped pimientos, drained	3 oz	1/4 cup 1 Tbsp	6 oz	1/2 cup 2 Tbsp	4. Add pimientos, margarine, and seasonings. Stir lightly.
Trans fat-free margarine	2 oz	1/4 cup	4 oz	1/2 cup	
Chili powder		1 1/4 tsp		2 1/2 tsp	
Ground cumin		3/4 tsp		1 1/2 tsp	
Paprika		1/2 tsp		1 tsp	
Onion powder		1/2 tsp		1 tsp	

5. CCP: Hold for hot service at 135° F or higher. Portion with No. 16 scoop (1/4 cup).

#### Notes

Comments:

\*See Marketing Guide.

†Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use 1 Tbsp Mexican Seasoning Mix. For 100 servings, use 2 Tbsp Mexican Seasoning Mix.

**A new nutrient analysis will be coming. Edited July 2014. Restandardization in progress.**

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Green peppers	10 oz	1 lb 4 oz
Mature onions	7 oz	14 oz

Serving	Yield	Volume
1/4 cup (No. 16 scoop) provides 1/8 cup starchy vegetable and 1/8 cup additional vegetable.	<b>50 Servings:</b> about 5 lb 3 oz; 1 steamtable pan	<b>50 Servings:</b> about 3 quarts ½ cup
	<b>100 Servings:</b> about 10 lb 6 oz; 2 steamtable pans	<b>100 Servings:</b> about 1 gallon 2 ¼ quarts